

positioning the fluffy wad of cotton candy in a rigid, self-supporting, container body through an opening in the container body, the container body being significantly gas impermeable and surrounding the cotton candy wad to generally protect the wad from being easily compressed;

4
B⁴ sealing the container body opening in a significantly airtight fashion to form a closed container, the closed container defining a generally gas impermeable volume surrounding the wad of cotton candy to reduce moisture contact with the cotton candy and maintain its freshness;

presenting the wad of cotton candy in the container for direct consumption by a consumer from the container.

B⁵ 4. The method of claim 3 including the step of positioning the wad of cotton candy in said container having a wall thickness of approximately 0.011 inches.

B⁶ 7. The method of claim 1 including the step of positioning said wad of cotton candy in a container which is sufficiently rigid to stackably support another container without compression of the cotton candy product therein.

8. The method of claim 5 wherein the lid is configured to stackably engage a bottom of another rigid container, and including the step of stacking one of said containers on another.

β⁶
9. The method of claim 1 wherein the step of positioning a wad of cotton candy includes positioning said wad in a container having a generally flat bottom.

15. A food product comprising:

a fluffy wad of cotton candy;

β⁷
a rigid, self-supporting container enclosing the wad of cotton candy within a sealed volume;

the container defining a significantly gas impermeable sealed volume which surrounds the cotton candy wad and reduces moisture contact with the cotton candy to maintain the freshness of the cotton candy wad.

25. A method of marketing and selling cotton candy comprising:

forming a fluffy wad of cotton candy;

β⁸
positioning the fluffy wad of cotton candy in a rigid, self-supporting container and sealing the rigid container around the wad of cotton candy;

the rigid container defining a static volume which surrounds the cotton candy wad and the container protecting the wad from being easily compressed and damaged; and

the container maintaining the cotton candy from moisture sufficient to degrade the cotton candy for a period of at least two weeks.

30. A food product comprising:

a fluffy wad of cotton candy;

a rigid, self-supporting container body enclosing the wad of cotton candy within a sealed volume;

the rigid container body defining a static volume which surrounds the cotton candy wad and generally protects the wad from being easily compressed and damaged, and maintains the cotton candy from moisture sufficient to degrade the cotton candy for a period of at least two weeks.

31. A food product comprising:

a fluffy wad of cotton candy;

a rigid, self-supporting container enclosing the wad of cotton candy within a sealed volume;

the container being significantly gas impermeable and operable for reducing the exposure of the wad of cotton candy to moisture in the ambient atmosphere to establish a shelf life of the food product of at least one month.

32. The food product of claim 31 wherein said container includes a lid, the lid being snap sealed with the container body for providing the significantly gas impermeable container.

35. A method of marketing and selling cotton candy comprising:

positioning a fluffy wad of cotton candy in a rigid, self-supporting, container body through an opening in the container body, the container body being significantly gas impermeable and surrounding the cotton candy wad to generally protect the wad from being easily compressed;

sealing the container body opening in a significantly airtight fashion to form a closed container, the closed container defining a generally gas impermeable volume surrounding the wad of cotton candy to reduce moisture contact with the cotton candy and maintain its freshness;

presenting the wad of cotton candy in the container for direct consumption by a consumer from the container.

36. A method of marketing and selling cotton candy comprising:

positioning a fluffy wad of cotton candy in a rigid, self-supporting container and sealing the rigid container around the wad of cotton candy;

the rigid container defining a static volume which surrounds the cotton candy wad and the container protecting the wad from being easily compressed and damaged;
and

the container maintaining the cotton candy from moisture sufficient to degrade the cotton candy for a period of at least two weeks.

The following new claims 37-43 are added as follows:

37. A method as in claim 1 wherein said sealing step includes applying a releasable top to said opening in said container.

38. A food product as in claim 15 wherein said container includes an opening sealed by a closable closure.

39. A method as in claim 25 wherein said container has an opening for receipt therein of said wad and said sealing step includes applying a reclosable closure to said opening.

40. A food product as in claim 30 wherein said container includes an opening covered and sealed with a reclosable closure.

41. A food product as in claim 31 wherein said container includes an opening covered and sealed with a reclosable closure.

42. A method as in claim 35 wherein said sealing step includes sealing said opening with a reclosable closure.

43. A method as in claim 36 wherein said sealing step includes applying a reclosable closure to an opening in said container through which cotton candy is positioned therein.
